HOW BIDDY SPENT EASTER



A SHIFTLESS HUSBAND HAS MADE AN ABLE MANAGER OF MANY A WOMAN

EVERY WOMAN'S OPPORTUNITY.

The Bulletin wants good home letters, good pusiness letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wedlesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER, EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to drst; \$1.50 to second, \$1.00 to third. Award made the last Saturday in each month.

reeled into the raw silk of commerce.

The same year Dr. Aspinwall of Mansfield made the first sewing silk by

in 1480 a monk smuggled some of

the eggs of the silk worm from China nto southern Europe in his cane. Where, now, the children see fruit

orchards, there used to grow, on al-most every farm, a few mulberry trees, to furnish feed for the silk worm. N. E. B.

GREETINGS FROM AUNT ABBY.

Dear Editor and all the Social Cor-

nerites:-Just a few lines this time.

Aunt Judy: Was more than pleased

o get a card from you and to learn

hope to see it in reality some day.

Aunt Mehitable: Many thanks to
you for including me in the visit to

the Social Corner Fair and Food sale. If we could only have some of those nice times in reality I for one

Rural Delivery: What do you think

about that Lawn Party.: Don't you think we can get up one. I am pretty

sure we can if we try hard. Hope to hear from you soon.

time and write a few lines.

John Alden: Have not received the telephone call yet. Have you for-

With best wishes to all, AUNT ABBY.

SPRINGTIME HELPS.

The Iron with

PERCOLATORS.

the Stove Inside

Editor Social Corner:-I think this

Always In: Where are you? Take

Mansfield.

SOCIAL CORNER POEM.

moth, or miller, and then eats his way out and lays the eggs, and dies.

This hole he makes in the cocoon cuts every fibre of the silk.

If the silk is to be reeled the cocoons are subjected to hear, which kills the moth and leaves the silken thread entire, ready, with a few others, to be softened in warm water, and reeled into the raw silk of commerce. As Mother Used To Do He criticized her puddings, and found fault with her cake, He wished she'd make such biscuits as his mother used to make. wash the dishes, and she didn't make a stew, even mend his stockings as his

mother had six children, but by night her work was done; • His wife was always drudging, and yet had only one:

His mother always was well dressed,
his wife could be so, too,
If she would only manage, as his
mother used to do.

Oh, well, she wasn't perfect, but she tried to do her best.
Until at length she thought her time had come to take a rest;
And so one day when he the same harangue went through, She turned and boxed his ears, just as his mother used to do! -Mrs. Malinda B. Hunt.

ANSWERS AND INQUIRIES

HOPEFUL: Card received and mailed to Crimson Ramble ed to Crimson Rambler. POINSETTIA-Cards received and

PEGGY ANNE-Cards came to hand and were forwarded to their destina-ORIMSON RAMBLER-Cards re-

ceived and mailed to writers named. AUNT ABBY-Letter and cards received and malled as you wished. Thanks for cards and kind message. CRIMSON RAMBLER-Card for Red Wing received. MEHITABLE Cards re-

ceived and mailed to destination. CALIFORNIA POPPY—Card came hand and was forwarded to rimson Rambier.
POINSETTIA—Card received and malled to Rural Delivery.

THE SILK WORM.

school children have been collecting thousands of the egg masses of the destructive tent caterpillars, it might give me your address. If you went by have been interesting to learn something of another member of the cater-

worm.

When first batched from the egg, the silk worm is black, and about one fourth of an inch long, and remains in the larve state about six weeks.

He changes his skin four times during his short life. Each time he is much larger. After the first molting he is almost white, and about two inches long.

The silk worm is not allowed to live out of doors and eat the leaves, as the card.

Give me a clue. Am glad you had good linck with the fried apple pies.

Jim: That post card was great.

Many thanks for the same: and I want to say that our folks think we folks are? Come again.

Great Grandma and Sally Sycamore: Will try and write you soon. Enjoyed you letters very much.

Elizabeth: Think you will have to guess again. Thanks for the pretty card.

The silk worm is not allowed to live out of doors and eat the leaves, as the card.

Other caterpillars do, but is carefully housed and fed the leaves of the mulberry tree.

Chrysanthemum: All is forgotten

At about six weeks of age he begins and forgiven to crawl upward to find a secure place to fasten his silken threads, and then winds himself into a cocoon, or ball, about as large as a pigeon's egg.

If not disturbed, or killed, in about fifteen days he turns into a white

FLAT IRONS.

STOVES.

household hints will be appreciated by the Sisters: If you have difficulty making your pancakes or griddle cakes brown to a turn, add a spoonful of sugar or half a spoonful of molasses to the batter and note how easily and prettily they brown. The bit of sugar and molasses does not change the taste or proportions of other ingredients.

whiting and warm water. Then dry with a soft cloth and polish with a piece of chamois skin. Waxed paper is a good thing to wrap about the articles of food before placing them in the refrigerator. It should also be wrapped about cheese and like edibles that must be kept in

they are rolled in a clean cloth. They are "also easier to iron and look fresher and cleaner if after drying sprinkling and being placed in between a clean cloth, they are run through a mangle before ironing.

When the strainer water has cloggeed the tiny openings, and no amount of brushing will clear them so well as an over-night soaking

in a deep cup of vinegar. When putting down a straw mat-ting in spring don't tack it, not even with double-pointed tacks. Sew the breadths in a long-loose stitch with stout carpet thread and then lay it When several threads are reeled to-gether and twisted they form the thread called sewing silk. hread called sewing silk.

If the threads are woven we have a beautiful fabric, or cloth.

Silk culture began in Connecticut in can carefully lift the edges, one at a time, and wipe up the dust that always sifts through the matting.

HANNAH WHO.

VARIOUS WAYS TO SERVE CLAMS

Dear Social Corner Members: want to tell you how I cook clams. First I buy them from the one who digs them, paying him a little more, and as they come big and little that they shall be just as they are dug, no water touching them, only as the basket is dipped in the briney deep, and in winter I have had them keep nicely on cellar bottom for two weeks. Then I open the large ones as I want them in a large pan. After all are opened I sort them and wash in their own liquor, then I put in coltant in their own liquor, then I put in coltant in their own liquor, then I put in coltant in their own liquor, then I put in coltant in their own liquor, then I put in coltant in their own liquor, then I put in coltant in their own liquor, then I put in coltant in their own liquor, then I put in coltant in their own liquor, then I put in coltant in their own liquor, then I put in coltant in their own liquor in the large ones as I was Jesus Christ be praised! endar and drain, when they are ready

salt pork and fry out the fat, then May Jesus Christ be roll in flour, or part meal. Put in the O hark to what it s hot fat, salt and pepper, brown nicely. As joyously it rings, then turn and each clam will come May Jesus Christ be praised! when done solid as a piece of pork.

that you and your husband were feel-ing better. You have my sympathy, and I hope you will soon be well. I liked the looks of your house, and Baking Clams I wash shells clean, of chanting with the choir, uside and out. Put layer in dripping May Jesus Christ be praised! pan, put clam in each shell, a little pepper, salt and butter. Put on the other part of shell and bake in good other part of shell and bake in good.

May Jesus Christ be praised!

Baking Clams No. 2-I put a layer Does sadness fill my mind? Baking Clams No. 2—I put a layer of clams in dripping pan, then sprinkle a little salt and pepper, and little tiny thin slice of pork o ntop.

Sometimes I add a layer of cracker crumbs.

Boes sadness nil my mind?

A solace here I find,

May Jesus Christ be praised!

Or fades my earthly bliss?

My comfort still is this,

May Jesus Christ be praised!

Boiling Clams—I take the smallest In heaven's eternal bliss clams, wash and boil, and serve with melted butter.

In heaven's eternal bliss The loveliest strain is this, May Jesus Christ be praise

pick out, put in the boiler, add some water, butter, pepper and salt, and heat: then serve as for oyster stew. Be this, while life is mine, Escalloped Clams-I put a layer of ams, then cracker crumbs, alternatey, layer with a little butter, pepper, and salt, last layer with crumbs; and our over the broth and bake in oven. May Jesus Christ be praised! Clam Chowder-I fry out some pork

mate broth a pinch of red pepper and salt. When onion is browned nicely put in the clams and brown ther if any juice fries out I pour that into kettle until they are dry. When browned nicely I add to other in
well, when I went to housekeeping PEGGY ANNE CHATS ENTER

Soup With Canned Clams—I wash mahogany red, very heavy art filling and make the same only I line a dish with places of hard tack and pour the soup over it. I slice the potatoes thin for this thin for this.

Clam Griddle Cakes-Make batter, drop spoonful on hot griddle, lay clam

on each and drop another spoonful on

HARD LUCK WITH TURPENTINE. Dear Editor and Cornerites: I do

enjoy the Corner very much, and get a great many helpful hints; but a great many things recommended do not de For instance: "Submit" writes "turpentine will prevent moths." From my own experience turpentine is a

Another Sister said "moths didn't like green and would not eat anything green." I have found green their fa-vorite; and if she were to see some carpets, all green of different shades. carpets, all green of different shades, I think she would change her mind.

I will give my experience with green carpets and moths and turpentine. Some years since I broke up housekeeping I had a lot of beautiful ingrain carpets (some never had been used) three of which were green; a peacock blue and green, three fograin, which I paid \$1.50 per yard for aimost new and never a moth in it; another same quality and price, colors from the lightest apple or pea to the darkest bottle green; another wood color and green price \$1,50. All these were as good as when nurchased. The last I used less than three months, I had a hall carthan three months, I had a hall carpet like it, about forty yards in all (I believe in buying the best that is made in carpets—its very poor economy to bay a cheap carpet) and I would not cut them as I had benty of others so I bought new meal-bags, rolled up carpets and sewed in bags each spring and fall, taking out and airing well. When I was breaking up a painter says to me, put your carpets away in plenty of turpentine and moths or nothing will ever molest them. I had eight ingrains (all wool) four brussels, and art squares in all with cold water. Let stand 2 min-

them. I had eight ingrains (all wool) four brussels, and art squares in all with cold water. Let stand 2 min-wool ingrain also in brussels, with lots of rogs and stair and hall carpets, so I bought lots of new feed Dags, meal as they are tightly woven) and lots of sugar barrels, the sugar barrels the sugar barrels to failed they won't go where printer's claimed they won't go where printer's link is), down each seam all over the ink is), down each seam all over the bottom, best and (horoughly aired the carpets, brushed and rolled and put in barreis, then poured or squirted turpentine all over barrel, then poured a lot on carpets headed them up, pasted newspapers over each head barrel; the others I sewed in these tight bags and saturated with turpenink is), down each seam all over the bottom, beat and thoroughly aired the carpets, brushed and rolled and

The Editor was more than pleased

A number who lived near the trolley

stayed over to the evening ser

anything, sitting out in my yard.

The dinner lasted over two hours.

her home with us, and here she is still.

Not much care, only she needs a drink occasionally, for she is very thirsty.

"I have been months and months trying to find you," said Aunty No. 1.

her?" said Samantha.

with the day.

"Now, Sisters, will you please name

candy, eggs, lady fingers, cookies, ani-mal crackers and vichy water We all said such an Easter we never had before; but hoped to live to have sight,

Well, when I went to housekeeping PEGGY ANNE CHATS ENTER

TAININGLY.

Dear Social Corner Friends: How good it seems to have the sunshine with us again. I want to thank the was ruined; and where the turpentine was ruined; and where the turpentine was poured on the carpets was where they were worst, the whole spot, big as & dinner plate, dropped out, and my a decided surprise. I haven't decided what to do with it as yet.

Chevsanthemum: In what part of Clam Griddle Cakes—Make batter,

Capeta Griddle Cakes—Make batter,

lam Griddle Cakes—Make batter, p spoonful on hot griddle, lay clam each and drop another spoonful on of each clam.

I had not a moth in any of them when I put them away, but the moth millers were flying every where and they must have layed their eggs in them as they were airing on the lawn.

The windows were open, and in the moth the lawn.

The windows were open, and in the moth the lawn.

The windows were open, and in the lawn. Hetty Maria: I think you had a nice lot of birthday cards. Black Pansy: Hope the sick ones one teaspoon of salt, one and one half teaspions of baking powder, one well beaten egg. Drop in hot fat.

WITCH HAZEL.

them as they were airing on the lawn.

The windows were open, and in the front parlor I was packing clothes in trunks, (and I also sprinkled plenty of trunks, (and I

trunks, (and I also sprinkled plenty of turpentine in them) I noticed millers flying round, but thought nothing of it (This was May first), and in the winter I went housekeeping again, and I opened my trunk to get a new blue tailored suit; and say, I wish you could have seen that suit. It was completely riddled, was entirely useless. So you see the moths breed in the turpentined carpets.

I also washed flannel skirts, and other woolen things, such as shawls.

MANY WAYS TO SERVE CARROTS. Dear Sisters of the Social Corner: Herewith I submit a few more ways

and they ate where they were worse to cook carrots: than where nothing was used. Carrot Salad Carrot Salad—Put six large carrots to holl in plenty of cold water. When about half done remove from the kettle: throw out the water and put them on to finish cooking in fresh boiling water; when very tender take out, cool and cut up in small dice. Make a dressing as follows: To one small brown mess and this I bought for the best of curpentine.

Hope this letter may help some Sister so she won't spoil anything trying turpentine.

Sincerely leaves, letting the tips come above th edge of the bowl; add two-thirds the dressing to the carrot dice, a lit at a time, tossing the carrot dice light-ly with a fork before putting them in the bowl, then place them in the bowl and add the remainder of the dressing. This is a novel, palatable and ornamental dish.

Baked Carrots Carrots are very ilce if cooked with roast meats. Scrape he carrots, wash and cut in quarters lengthwise, cover with boiling water, add a teaspoon of salt, and cook rapid-ly fifteen minutes; drain and place about the meat and make thirty min-

Stewed Carrots-Wash and scrape the carrots, slice crosswise, and boil in salted water until tender; brown together in a saucepan one tablespoon each of flour and butter, add to this some water from the carrots and then add this thickening to the carrots seem to taste. carrets; season to taste.

Boiled Carrots Scrape and wash

salt to taste; boil until tender fore serving thicken with a little Carrots are also nice cooked with

By Biddy

The night before Easter was cold duet, Light After Darkness, by Grace The night before Easter was cold and stormy, and Biddy thought surely and stormy, and Biddy thought surely and warm water. Then dry hing and warm water. Then dry a soft cloth and polish with a set of chamois skin.

In a soft cloth and polish with a set of chamois skin.

In a soft cloth and polish with a pad dipped in the stormy. Biddies in general are rather lively, and this one wasn't behind the times much, for wasn't she going to give a big dinner this Easter.

In a soft cloth and polish with a set of chamois skin.

In a soft cloth and polish with a pad dipped in the stormy. Biddies in general are rather lively, and this one wasn't behind the times much, for wasn't she going to give a big dinner this Easter.

In a soft cloth and polish with a pad dipped in the stormy and Biddy thought surely and Polly Peppermint.

Then came the collection, notices and hymn, Christ the Lord is Risen Today. Halfelujah!

Then followed the Easter sermon.

Then followed the Easter sermon.

Then followed the Easter sermon.

Then followed the Easter served with a roast, or as a separate vegetable. Scrape, wash and boil the carrots until almost done, but not soft; then cool and grate; to one cup of grated carrot add one-half spoon cinnamon, a little salt, one-half spoon cinnamon, a little salt, one egg, steam three hours, eat with the collection, notices and hymn, Christ the Lord is Risen the collection, notices and hymn, Christ the Lord is Risen the collection, notices and hymn, Christ the Lord is Risen Then followed the Easter sermon.

Then followed the Easter was all Hail the vegetable. Scrape, wash and boil the carrots until almost done, but not soft the collection, notices and hymn, Christ the Lord is Risen Then followed the Easter sermon.

Then followed the Easter was all the collection, notices and hymn, Christ the Lord is Risen Then followed the Easter was all the collection, notices and hymn, Christ the Lord is Risen Then followed the Easter was all the collection, notices and hymn, Christ the Lord is Risen Then followed the

number were out.

Aunty No. 1 was there with a stunning new sufit and hat on, and beside her sat Adopted Sister and Aunty No.

In the seat ahead of her sat Fat eggs, so she gave them a real Easter Happy as usual sat there smiling and nodding at all the Sisters who came eggs. She had for her dinner thirty serve.

In and chanced to glance her way.

The programme for the morning service was as follows:

First was the organ voluntary; then came an anthem by the choir of thirty voices, namely:

Sopranos—Samantha, Ready, Aunt Hester, Ma, Aunt Mehitable, Widow

of the Social Corner members besides her own brood, namely:

Aunty No. 1, Adopted Sister, Aunty No. 2, Fat Contributor, Black Pansy, Theoda, Pink Rose, Betsy Bobbett, Rambler, Crimson Rambler, Polly Permint, Polly Wintergreen, Fairy, Popover, Aunt Sarah, Peggy Ann. Sa Hester, Ma, Aunt Mehitable, Widow Who, Potlatch, Maine Lover, Married and Happy, Fat Contributor.

Altos—Aunty No. 1, Popover, Bunbonnet Sue, Aunt Sarah, Tirza Ann, Theoda, Polly Wintergreen, Aunty No. 2, Hetty Maria, Adopted Sister.

Tenors—Jim, Old Sol, Nat, The Editor, Brother Duane.

Bass—Frank, Sammy, Abijah Hard, Uncle Si, A Merry Farmer's Boy. Ready, Diana, Old

Incle St. A Merry Farmer's Boy. The anthem they sang was entitled Christ the Lord is Risen Today. they could find any Hepaticas. Then came the invocation by

Next came the hymn Laudes Domini: When morning gilds the skies,

For frying take a large slice of fat, alt pork and fry out the fat then May Jesus Christ be praised! Old in flour, or part meal. Put in the O hark to what it sings,

May Jesus Christ be praised Stewed Clams-I boil small clams, Let earth, and sea, and sky, May Jesus Christ be praised

> May Jesus Christ be praised! Be this the eternal song. Through ages all along,

Clam Chowder—I fry out some pork and brown in it an onion, put water and juice in kettle. A fat fries out I pour in kettle. When boiling I add potatoes cut very fine, also some tomato broth a pinch of red pepper and salt. When onion is browned nicely salt. When onion is browned nicely salt.

other woolen things, such as shawls, saturated with turpentine and sewed in pillow cases, and all of these were

aten up. I put moth balls in bureau **drawers**

I never recommend anything until I

have given it several trials.

Another thing. There are so many

things called turpentine. I spoiled a nice carpet by pouring in round the edges of the carpet to prevent vermin.

The carpet became a hard, sticky, brown mess and this I bought for the best of iurpentine.

TESTED RECIPES.

IRIS.

Sincerely,

half lard; add a very little water and

Carrett Pudding One haif pint grated carrots, one haif pint flour, one half pint sugar, one half pint chopped suct, one half pint carrots, one teaspoon of sods, one tablespoon milk, one-half spoon cinnamon, a little salt, one egg steam three hours cat with

If year shoe polish becomes hard-ened in the tin, do not moisten with water, but will miprove the polish tenfold.

It is not generally known that when laundering muslins, lace and delicate, fine things they must be shaken and cleaner if after drying sprinkling and being placed in bers at Adopted Sister and Aunty No.

If year shoe polish becomes hard-laundering muslins, lace and delicate, fine things they must be shaken and cleaner if after drying sprinkling and being placed in bers at Adopted Sister and Aunty No.

If year shoe polish becomes hard-laundering muslins, lace and delicate, fine things they must be shaken and cleaner if after drying sprinkling and being placed in bers and cleaner if after drying sprinkling and being placed in bers and cleaner if after drying sprinkling and being placed in bers and cleaner if after drying sprinkling and being placed in bers and cleaner if after drying sprinkling and being placed in bers and cleaner if after drying sprinkling and being placed in the tin, do not moisten with the shades before the page of grated carrots until almost done, but not out in this hymn!

Almong those who were there were that have been were chartened on opening here to morrow. Well, baster norning came. and Almong those who were there were that has be sun is shin-ling. One cap of Chatterbox, Calla Lily, Peggy Ann, Ruth, Diana, Canterbury Bell, Etta Barber, Flizz Jane, Pink Robe, Corn-flower, Black Pansy, Grandma, Annoty the sun is shin-ling?

We were glad, I can tell you, for what a day it would have been if it had been stormy. We all went to have the sun is shin-ling?

We were glad, I can tell you, for what a day it would have been if it had been stormy. We all went to church, In the morning.

The church was decorated with some of the polish tenfold.

The church was decorated with some lovely white calla liles over to the hort-had control to the polish tenfold.

The same reliam the nor high the church in the sun is shin-ling?

We were glad, I can tell you, for the bose wand. Halles here storm

cut fine one half cup of cream, 3 hard boiled eggs sait and pepper to tast. Scald the cream in double boiler, rub the yolks of 2 eggs smooth tween a clean cloth, they are run through a mangle before ironing.

When the strainer on the kitchen faucts refuses to work well, try a vinegar bath. The deposit from the water has cloggeed the tiny openings, and no amount of brushing will clear ored plume on her hat. Married and them so well as an over-night soaking.

In the seat ahead of her sat Fat eggs, so she gave them a real Faster eggs dinner.

Soup—Consomme, with egg sauce.

Stuffed eggs, egg salad and finger rolls.

Stuffed eggs, so she gave them a real Faster egg dinner.

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Stuffed eggs, so she gave them a real Faster egg dinner.

Soup—Consomme, with egg sauce.

Stuffed eggs, so she gave them a real Faster egg dinner. with a little cream; add to the cream New Ye in boller with the ham; press the States.

mantha, Tirza Ann, Married and Hap-py, Aunt Mehltable, Grace, Eliza Jane, Sol, Fay Verna, Aunt Hester, Maine Lover, Interested Reader, Balsam Fir, Snowball, Ma, Hetty Maria, Ruth, Potlatch, Chatter-box, J. E. T., Hannah Who and the the mixture. Break one egg carefully on top of each. Sprinkle a little I haven't begun yet.

Salt and pepper; cover with fine CRIMSON RAMBLER. Then they thought it would be nice o take a walk up to the lake to see if salt and pepper; cover with fine bread crumbs and bake eight minutes in a quick oven. Serve at once. Popover has a large dish—roots and all—of them blossoming in the house. They are just lovely. We sauntered up around the lake and on a pretty little rocky place among the dead leaves sat Hepatica waving her hands to us. Of course we all exclaimed

Broiled Ham-Cut thin slices of ham,

Ham Puffs-Make a rich biscuit Won't you please tell me your name?
"No! You must be patient a little longer," said Hepatica. "Then I will reveal myself unto thee." Popover found Arbutus the day bein ban; bake in oven 20 to 30 minutes. Where is Rambler who was at the picnic in Coventry? Has she changed fore Easter and she is reposing beside

her name?

Great Grandma: I thank you for card. I don't wish to take a joy ride that way. I think I know who addressed the card. Know that writing. friends," said Rambler to the Editor.
"She is with me the year round, and
in the spring she looks too pretty for dressed the card. Kn AUNT SARAH.

> THE SIGNS OF SPRING ARE WITH US.

Editor and Cornerites, One and All: Through my instrumentality Old Sol Just a few lines this lovely spring-like day. The least observant ones sang a solo in the evening.

After the service, Rambler invited must recognize the approach of spring. us all down to her house to have a good old fashioned sing.

My! How the air did ring, with the wind a howling and the organ and singing it sounded fust nice camp
must recognize the approach of spring is not really yet carried on the breezes; we have a long wait for the time until all green things begin to awaken. Still there is an unmistakable quality in the air we all close at hand just around the corner. The sun has climbed high, giving us longer days and the annual climax is free for imagination if it is not in

Our beautiful feathered friends are also coming; you can hear their sweet voices early these mornings. Any-where outside you can see them huntig up new locations for their building

Not only is the back of winter broken but its fragments have been scattered over a wide range. With the disap-pearance of the big blizzard we may hope to have no more snow this sea-son, Still last Friday we had a harsh bit of weather nearly all day. First of all, let me thank the fif-teen who so kindly remembered me on the 5th with cards, especially the

Many thanks for the other pretty one in heavy rains.

I received.

I prefer the floor to fit inside. The

spring. Let us hear from you once in a while.

Rural Delivery: Please accept thanks for the pretty birthday card. If you will just let us know when yours comes we will give you a shower. I saw by last week's issue that your identity is still unknown. You mean growing stock. Some claim corn and

DON'T WAIT

zen's Experience.

When the back begins to ache. Don't wait until backache becomes

"Till kidney troubles develop; "Till urinary troubles destroy night's

Profit by a Norwich citizen's experience.

Mrs. Henry Dearing, 489 E. Main Street, Norwich, Conn., says: "I suffered terribly from pains in my back, unable to turn over in bed and sound The Paxton Toilet Co., Boston, Mass. stooped, sharp twinges darted through my body and I could hardly straighten. My feet became swollen and other parts of my body bloated. I was treated by doctors, but wasn't helped. When I learned of Doan's Kidney Pills I began using them. They made me

For sale by all dealers. Price 50 cents. Foster-Milburn . Buffaio, New York, sole agents for the United

the crumbs and seasoning, add the by drifting. Sall for some port, and see butter melted. Moisten with the milk that you make a few knots each day and half fill greased patty pan with by drifting. Sall for some port, and see that you make a few knots each day

ROSE MONTH IN CALIFORNIA.

Dear Editor and Friends of the Social Corner: What a fine number the anniversary number was! Although I am a new contributor the Social Corner has been much enjoyed for some time and I have found many Ham Puffs—Make a rich biscuit dough; roll thin as pie crust; cut in four inch squares; have two cups of the change cooked ham; seeson with Calla Lily: Am glad you are interfine chopped cooked ham; season with
one-fourth teaspoon curry powder or
mustard, a speck of cayenne pepper, a
little salt; mix with a little melted
butter; put a spoonful on each square
of dough; fold the corners over, place

Calla Lily: Am glad you are interested in California and hope you may
take the privilege of visiting here
some day. It is an instructive as well
as a delightfully interesting trip to
make, the scenery is so entirely different from that in New England. ferent from that in New England What has become of Evelyn? I have not seen her name for some

time; neither that of Polly Pepperment or X. Y. Z.

Can someone give me a sure recipe for a meringue that will not fall when removed from the oven?
April is the rose month in California, and the bushes are covered with lovely blooms. Our fine, large estate has nearly fifty varieties of roses, covering arbors and porches and borering driveways giving a wealth of olor to the landscape. olor to the landscape.
Wishing you all a Happy Easter time
CALIFORNIA POPPY.

EASY TO RAISE TURKEYS.

Dear Editor and Social Corner Readers: Here I come to add my mite to try again.

Snowball: Have you melted vet? see Maple Leaves have not started yet Crimson Rambler: Where are you When are you coming to give us Snowball: I have been looking for

your card; haven't heard from you yet, but hope to soon.

Our experience has been that tur-Our experience has been that turkeys are more profitable than chickens and just as easily raised. Raising turkeys like successfuully canning fruit, depends upon observing a few rules that cannot be neglected. The breeding stock must have good constitutions and vitality; should be as rugged and hardy as young Indians. It is a good plan to get a strain It is a good plan to get a strain of turkeys that will forage over the fields for their natural food; but they can be raised about the yards. Half member who sent the lovely two.

Theoda: Kindly thank that Social
Corner hird for me, until I am able to
find her out, then I shall thank ner
with a card.

Theoda: Kindly thank that Social
the battle consists in having good constitutions in the breeding stock—the
other half to keep the poultry free
from vermin and allow no moldy or the card.

Merry Farmer: Don't I know you: fermented food to be given them. They Merry Farmer: Don't I know you.

I think I do, but am a bit puzzled over the initial of the first name. Which is it, I or A? Please let us hear from you again soon. No, maple leaves have not started up here yet but think as overfeeding is disastrous at any stage. I feed milk, curd, crushed corn and wheat bread moistened in milk. they will soon,
Wiggle: When you wrote to the Corner you gave yourself away. I knew when I read the words from your pen who you were, but think you should have used the pen name "Mamma's Cirl." Anyway, glad to welcome you to The Corner, come again. Send me a card and I will send you one. I am making a collection and have some from nearly all the members.

Faye Varna: Was sorry to lose the card you sent me at Christmas time. Many thanks for the other pretty one

Aunty No. 1: I am still looking for an answer to my question. One of the kind sisters is very auxious to have you do so.

Snow Ball' I hope you are not to I prefer the floor to lit inside. The coop may be placed in the orchard or under any large tree facing south. Just north of the tree trunk is a good place for the coop.

I do not use lard or oil on turkeys. Snow Ball' I hope you are not to fade away now we are in the lap of spring. Let us hear from you once in

SPECIAL TO WOMEN

A soluble Antiseptic Powder to be dissolved in water as needed.

As a medicinal antiseptic for douches As a medicinal antiseptic for douches in treating catarrh, inflammation or ulceration of nose, throat, and that caused by feminine ills it has no equal. For ten years the Lydia E. Pinkham Medicine Co. has recommended Paxtine in their private correspondence with women, which proves its superiority. Women who have been cured say it is "worth its weight in gold." At druggists, 5%c large hox or by mail caused by disordered kidneys. I was druggists. 50c, large box, or by mail.

FOR DRINK HABIT

So uniformly successful has ORRINE been in restoring the victims of the "Drink Habit" into sober and useful citizens, and so strong is our confidence in its curative powers, that we want to emphasize the fact that ORRINE sold under this positive guarantee.

h a little cream, holler with the ham; press dites of two eggs through sieve and did to the mixture; when thoroughly eated, pour on a hot dish, slice the emaining egg over the ham, and serve.

Ham Toast: One cup of cold boiled ham, cut fine, yolk of one egg, one half cup cream; salt and peppr to taste. Scald the cream, add the beaten yolk; stir until thickened; add, the ham; when heated serve on thin buttered toast.

Datties: One cup of cold boiled to keep us still guessing "Who is thought you were a rural mall carrier; another thought your initials F. W. P. still another tells me you are a lady; so we shall have to wait and see which is right You have said you are no mall carrier, and your initials are something else; and it remains yet for us to be told no or yes to the third question

Datties: One cup of cold with the ham; when heated serve on thin buttered toast.

Maple Leaf: Got that housecleaning Maple Leaf

millet kill poults, but I feed both and with the best results. I am careful when changing from old corn to new. In the fall when they come home hungry I hear them and feed them, even if it is not meal time, and they at once go back to

cial Corner and Old Glory, long may

MERRY FARMER.

Soft and White



Cuticura Soap And Ointment

Treatment: On retiring, soak the hands in hot water and Cuticura Soap. Dry, anoint with Cuticura Ointment, and wear soft bandages or old loose gloves during the night.

Cutioura Soap and Ointment sold throughout the world. Liberal sample of each mailed free, with 32-p. book. Address "Cutioura." Dept. 6B, Boston. 37 Men who shave and shampoo with Cuticura Soap will find it best for skin and scalp.

FARMER'S WIFE TOO ILL TO WORK

A Weak, Nervous Sufferer Restored to Health by Lydia E. Pinkham's Vegetable Compound.

Kasota, Minn. - "I am glad to say that Lydia E. Pinkham's Vegetable Compound has done



more for me than anything else, and I had the best physician here. I was so weak and nervous that I could not do my work and suffered with pains low down in my right side for a year or more. I took Lydia E. Pinkham's Vege-

table Compound, and now I feel like a different person. I believe there is nothing like Lydia E. Pinkham's Vegetable Compound for weak women and young girls, and I would be glad if I could influence anyone to try the medicine, for I know it will do all and much more than it is claimed to do." - Mrs. CLARA FRANKS, R. F. D. No. 1, Maplecrest Farm, Kasota, Minn.

Women who suffer from those distressing ills peculiar to their sex should be convinced of the ability of Lydia E. Pinkham's Vegetable Compound to re-store their health by the many genuine and truthful testimonials we are constantly publishing in the newspapers.

If you have the slightest doubt that Lydia E. Pinkham's Vegeta-ble Compound will help you, write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass., for ad-vice. Your letter will be opened, read and answered by a woman,

NOTICE

Our Store will be closed all day Monday, April 20, owing to the death of Geo. W. Kies.

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